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CRITICIZE PRODUCTS, METHODS
OF FOOD INDUSTRY ENTERPRISES

In many branches of the "Khlyabi Khlyabni Izdeliya" (Bread and Bakery Products) Enterprise, partially baked bread is made, which does not correspond in quality and appearance to the flour delivered. Besides that, the bread is often badly prepared.

A large number of mills at Sofia ("Komuna" and "Nadezhda") and in the provinces ("Napred," "Kooperator," "N. Gospodinov," "V. Kolarov," "Dervent," etc.) continue to produce low-grade flour with a high bran and low gluten content, containing impurities such as particles of wood metal, and sand.

Certain sausage-producing establishments at Sofia frequently put salami, sausages, and other products on the market with a high water and a low fat content. These products do not meet the standards set by the state and spoil quickly. The analysis of samples shows that 22 percent of the 1950 sausage production was below standard, that 8 percent of the production of the first quarter 1951 was inferior, and that 42 percent of the April 1951 output was below standard.

Certain pastry shops ("Slavyanska," "Radomir," "Khr. Nikov," "Maksim Gorki," and others) produce pastries of inferior grade and with low nutritive value, due at times to the use of inferior ingredients (flour, fats, marmalade, etc.) or to the high water content.

In establishments for the production of soft drinks ("Bulgarsko Pivo," "Promkombinat," as well as those on Opulchenska, Kiril i Metodiy, Dragovits, and other streets), carbonated soft drinks are produced which have a very low sugar or fruit content, are poorly carbonated, and are bottled in cracked or poorly washed bottles, etc. Tests showed that 25 percent of last year's production was substandard and that 21 percent of the production for the first 3 months of 1951 was substandard.

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Certain factories and shops for the production of marmalades, syrups, etc., such as the "Republika" Factory, the factory at Svishtov, the "Kooperator" Factory at Pazardzhik, and the shops at the village of Kopilovtsi and at Kolarovgrad, have been turning out products with a low content of sugar and fruit extracts and containing sulfur dioxide, sand particles, and other impurities. Tests showed that 21 percent of last year's production and 14 percent of the production during the first quarter 1951 were substandard. The enterprises for sugar products ("Republika," "G. Kirkov," and others) produced different kinds of khalva which had a very high percentage of starch and flour, were made of dried, spoiled, and badly cleaned nuts, or bitter almonds. Tests showed that 35 percent of last year's production was substandard, as was 25 percent of the first quarter 1951 production.

Many of the vegetable canning enterprises, such as the "Plod Zelenchuk" (Fruit-Vegetable) Enterprise at Sofia, and the enterprises at Pazardzhik, Krichim, Pleven, etc., have produced canned goods with materials that do not meet requirements. They have used bitter peppers which were quite unsuitable, red peppers from which the stems and seeds were not removed, purees of unidentified materials, etc. According to laboratory analysis, 30 percent of the past year's production was defective, as was 29 percent of production in the first quarter 1951.

In examining these irregularities in the different branches of the food industry, it must be said that they have come about not so much through ignorance but because certain enterprises have not been sufficiently concerned about the quality of the finished product, as is shown in their failure to remedy the lack of high-quality ingredients. For instance, the "Maksim Gorki" Cooperative obviously used spoiled fat and flour containing sand in preparing its Easter cakes (such flour was also used by other shops at Sofia). The management of the "Khlyab I Khlyabni Izdeliya" Enterprise obviously used sour and half-spoiled cheese, as well as spoiled lard in producing its cheese cakes. The "Promkombinat" enterprise produced "boza" (zythum) from an unsuitable type of corn which had been ground with the cobs. It must be pointed out that these conditions arise in part from prolonged storage of products in unsatisfactory warehouses, which contribute to their deterioration. Prolonged storage has been responsible for the increase in the sediment and sourness of sunflower oil, the spoiling of sweet butter, the molding of yellow cheese, etc.

The lack of proper equipment has contributed to the deterioration of finished products. In many places commercial establishments do not possess refrigerating installations. Some perishable products remain unsold from day to day; hence, they deteriorate and cause many stomach and intestinal ailments when consumed. This is brought to the special attention of those delicatessens and restaurants which often sell dishes and sausages left over from the day before.

Attention must be drawn to the fact that in many of the branches of "Zdrava Khrana" (wholesome food) and "Narkoop" enterprises alcoholic beverages are diluted with water and are sold at higher prices. Tests have shown that the production of wine and spirits, was 10 percent and 17 percent below standard, respectively, last year, and 21 percent and 32 percent below standard, respectively, for the first quarter 1951. The street vending of food products continues despite the lack of adequate equipment and without regard for the necessary sanitary precautions, so that the products become polluted and endanger the health of the population. Moreover, the vending of "ayran" (soft drink made of yogurt and water) recently by the "Serdika," enterprise on the streets is conducted in an unsanitary fashion. The same is true of the transporting of unpackaged pastries, bread, and a number of other food products.

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To reduce and eliminate these defects in the food industry, it is necessary to improve considerably the regular supervision performed by all sanitation control authorities, local and group organizations, as well as by the individual citizens, who should immediately report to the sanitation control authorities, all existing irregularities.

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